# Oji aims to be a ramen town.

In 2018, Oji Town launched the Oji Ramen Trial to utilize empty shops as ramen restaurants and give aspiring ramen restaurant proprietors a chance to try realizing their dream. Going around the town for piping hot soup, noodles and enthusiastic proprietors is sure to warm your heart!



The Oji Ramen Exhibition is held every November. It is held concurrently with the major autumn event the Oji Milky Way!

### 26 Niboshi Icchokusen 煮干し一直線

Niboshi Icchokusen uses Ibuki iriko, a specialty of Kagawa Prefecture, Niboshi Icchokusen, the most popular offering, has an elegant taste with soup of iriko (dried small sardines) and kelp, and a blend of several soy sauce-based sauces. The pink roasted pork fillets cooked at low temperature are beautiful.

≥3-5-1 Kudo, Oji-cho, Kitakatsuragi-gun 11 a.m.-2 p.m. and 6-9:30 p.m. (Both ending times are last order times.) No holidavs.

### 27 Oji Ramen 王寺ラーメン

This restaurant started as a street stall about 40 years ago and is now a comfort food eatery for Oji residents. Spicy soy sauce ramen with garlic and doubanjiang (broad bean chili sauce). This dish has plenty of ingredients, including lots of Chinese cabbage and a soft, thick roasted pork fillet on top.

≥2-6-1 Oji, Oji-cho, Kitakatsuragi-gun 4:30 p.m.-12 a.m. (midnight) (last order) Closed irregularly.

# 28 namaiki noodles

namaiki noodles The owner, who trained at a popular restaurant in Nara City, makes a mild white chicken broth (aka paitan). When you slurp the medium thickness noodles, the aroma of the truffle oil spreads through your mouth. The ramen blends several kinds of salt, including some

found while traveling, in pursuit of the ultimate flavor. >2-14-12 Kudo, Oji-cho, Kitakatsuragi-gun 11:30 a.m.-2:30 p.m. and 6:30-9:30 p.m. (6:30-8 p.m. and 9:30-11 p.m. on Friday and Saturday nights. All ending times are last order times. Only open during the day on Sundays.) Closed Mondays.

### 29 Creative Cuisine Chinese Restaurant Enishi 創作中華料理 縁

Authentic creative Chinese dishes such as dim sum and map doufu, as well as alcohol are available. The salt ramen you'll want to order at the end of your meal is an arrangement of chicken br and salt that has a simple and refreshing taste. The sweet not have a slippery texture!

▷B1F, Oji Alpha Building, 2-7-20 Oji, Oji-cho, Kitakatsuragi-gun 12 (noon) -2 p.m. and 5:30-10:30 p.m. (Both ending times are last order times. Closed Tuesdays.

#### 30 Ramen Tendo らーめん天道

The parent business of Ramen Tendo is a yakiniku restaurant, so they are proud of their soup made with pork and beef bones and the rich taste of beef added to the flavor of pork. It is seasoned with naturally brewed soy sauce fermented using traditional methods. The stewed pork fillet is based on yakiniku sauce.

>4-15-20 Honmachi, Oji-cho, Kitakatsuragi-gun 12 (noon) -3 p.m. and 6 p.m.-1 a.m. (Both ending times are last order times.) Closed irregularly.



26 Special Niboshi Icchokusen ¥980 (excluding tax).

seafood type



You can read Oji Gourmet Map online! Planned and edited by Keihanshin Lmagazine Co., Ltd.

Note: The displayed price of this map includes tax as a general rule (except when expressly indicated otherwise). The information contained within is valid as of January 2020.

29

simple salt type

Salt ramen ¥770



Salty chicken type

Premium san on white broth ¥980. 28

Nakiniku type

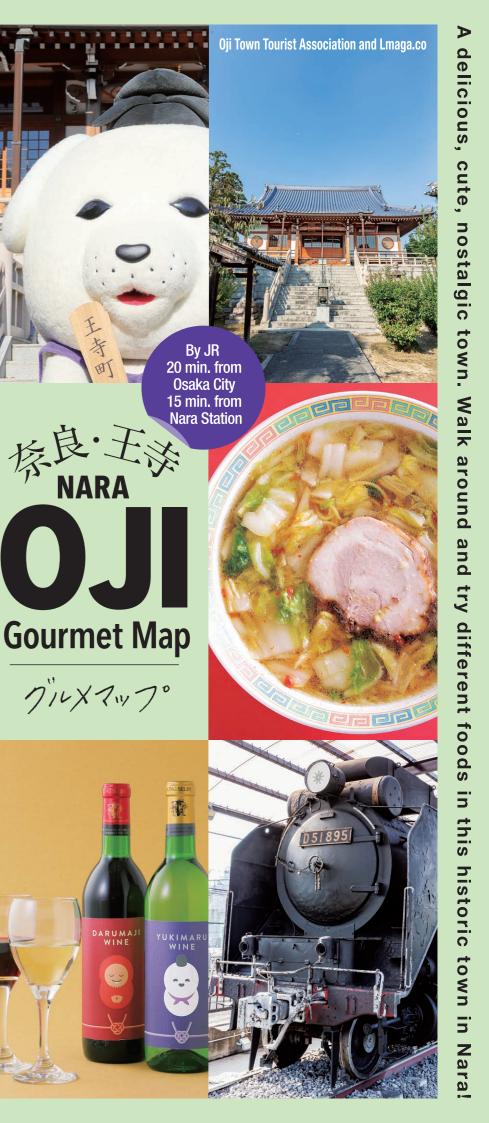
endo ramen ¥700

30

xcluding tax).

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# This is a famous temple associated with Prince Shotoku.

here is a statue of Yukimaru ere that was the model for

the mascot character and votive tablets in the shape of Yukimaru are hanging on the emple arounds

It is a Zen temple built in the Kamakura period on a tomb believed to be that of Bodhidharma, based on the legend in the Nihon Shoki of Prince Shotoku helping a starving man (who was an incarnation of Bodhidharma). You can tour the temple on Saturdays and Sundays with a volunteer guide.

## 3 Darumaji Temple

達磨寺>2-1-40 Honmachi, Oji-cho, Kitakatsuragi-gun 10 a.m.-3 p.m. Free admissio



# Oji is a railroad town. You can ride Degoichi?!

Rail fans from throughout Japan pay attention to Oji, where Nara Prefecture's first railway opened in the Meiji period. A 1944 Model D51 (Degoichi) steam locomotive is on display at Funato Children's Park. Visitors can sit in the driver's seat.

# 4 Funato Children's Park

舟戸児童公園〉 unato, Oji-cho, Kitakatsuragi-gur ree strol

# **Yamato River**

# A waterside space a five-minute walk from Oji Station!

This is a Class A river that runs north of the town of Oji. There is a surface of grass (Fureai Hiroba) on its riverbed. Along the river between Showa Bridge and Tamon Bridge is a jogging course that is paved with rubber chips and comprises a 4 km circuit. It is connected to the promenade of the Katsuge River that flows south and is a pleasant place for a stroll,

**1** Yamato River

大和川 >1 Kudo, Oji-cho, Kitakatsuragi-gun Free stroll



The Katsuge River Promenade, which is part of Yukimaru Road. You can walk in Yukimaru's footsteps to Darumaji Temple.

# **Mount Myojin**

# The view from the summit is superb. Power up in this sacred place for lovers!

A mountain at an altitude of 273.6 meters where you can see Sui-jinja Shrine at the summit. There are various trails up the mountain, but it is easy to climb from the large torii gate where the shrine approach road begins. There is also a bell of eternity where lovers pledge their love, and ringing the bell amid nature will give you a feeling of sacredness.

# 2 Mount Myojin

明神山 > Hatakeda, Oji-cho, Kitakatsuragi-gun (The torii ka location of the su near the Oii Utsuk e the trail starts. There is a parking lot for mou



**Five reasons** 

around Oji.

to walk

Darumaji Temple has a connection with Prince Shotoku and Bodhidharma. and Mount Myojin and the Yamato River offer superb views. Oji boasts rich history and nature. And there are a variety of gourmet foods you will want to try in front of the station! Welcome to Oji. Please open the door and enter.

Funato Children's Park is the best spot for cherry blossoms in Oji.



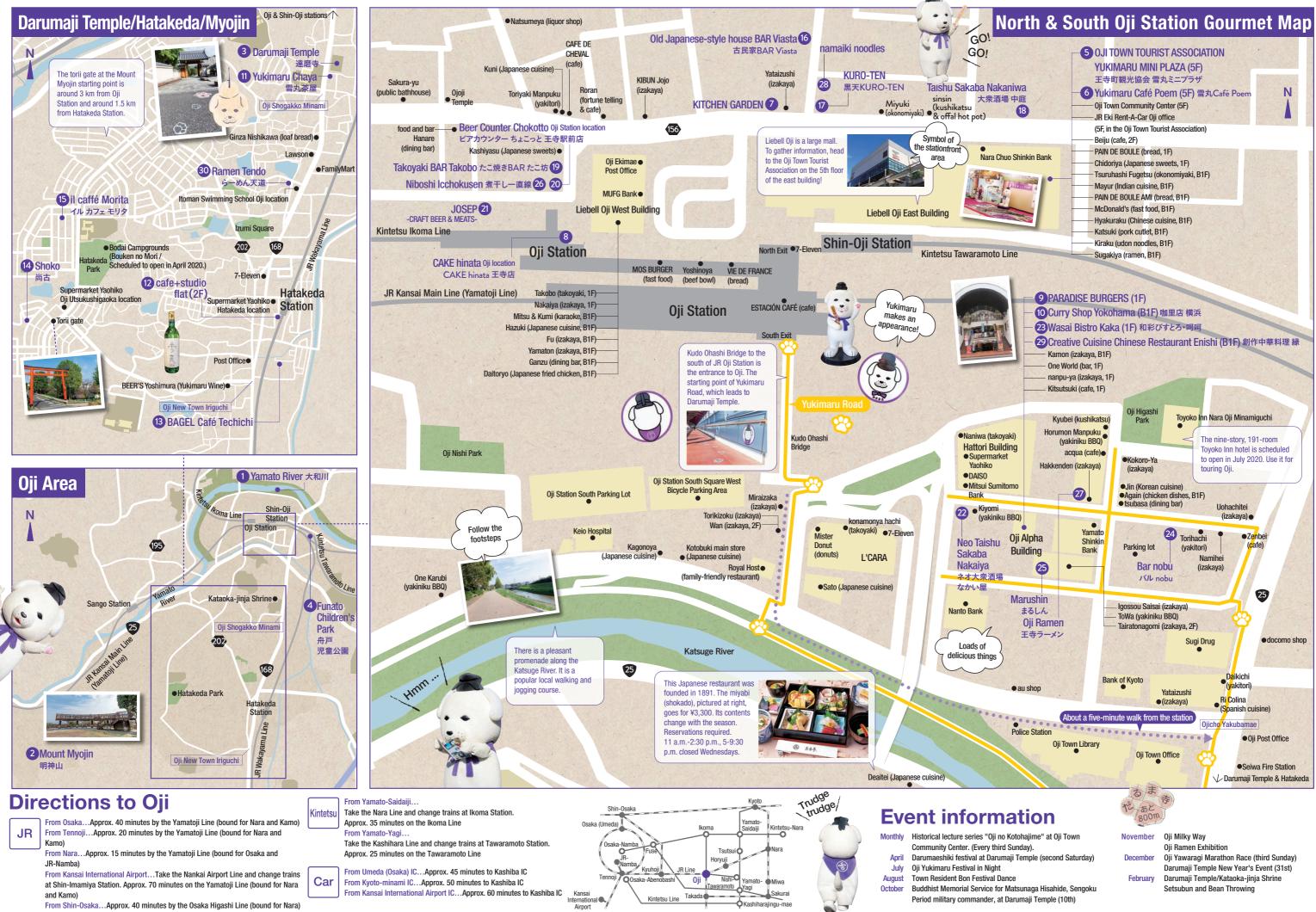
# **Yukimaru**

# A mascot who shows up all over town.

Prince Shotoku's beloved dog Yukimaru was a wise dog who understood human speech, read sutras and left a will saying, "I want to be buried in Darumaji Temple." He is now very active as the official mascot of Oji, You can see Yukimaru art objects and illustrations here and there when you walk through the town.

## **5** Oji Town Tourist Association Yukimaru Mini Plaza

王寺町観光協会 雪丸ミニプラザ▷ Liebell Oii East Building 5F 8:30 a.m.-5:15 p.m. Closed during the New Year's holidays Yukimaru Mini Plaza lets you fully understand the charm of Yukimaru and the town of Oji. Yukimaru kuzumochi (arrowroot cake) is ¥900. Yukimaru Mini Plaza also sells Yukimaru merchandise such as the Manekko Yukimaru, which repeats what is said to it and goes for ¥3,000. The event LOVE LOVE Yukimaru Land, at which Yukimaru appears, is held on the first Saturday of the month starting at 1:30 and 3 p.m.





# **10 nighttime** restaurants near Oji Station.



**KURO-TEN** 黒天KURO-TEN [Izakava]

#### A fusion of the Italian and Japanese cuisines.

This creative-cuisine restaurant combines an Italian bar with a Japanese izakava Another good point is that you can drink high-quality wine and sake at reasonable prices there. There is a live fish tank in the kitchen, and the restaurant serves fresh seafood such as spiny lobster

17

20

>2-14-10 Kudo, Oji-cho, Kitakatsuragi-gun 11:30 a.m.-2 p.m. and 5-10:30 p.m. (closes at 11:30 p.m. on Fridays and Saturdays. On Sundays and national holidave open at night only. The ending times are last order times.) Closed Mondays

Shrimp carbonara ¥1,350 (single size, tax excluded



High-quality beer and famous chicken

Its draft beer served in an air-cooled server that cools at minus 4 Celsius is rare. Its famous tatsutaage made with more than 20 kinds of spices is delicious. All drinks are ¥300 until 6 p.m.!





### Enjoy Japanese food and sake.

Most of the menu offerings change daily as the chef chooses the best seasonal seafood and vegetables in the morning market. You can feel the change of the seasons from the ingredients and the arrangement. Kaka offers many sakes from Niigata

>1F. Oji Alpha Building, 2-7-20 Oji, Oji-cho, Kitakatsuragi-gun 11:30 am.-1 p.m. and 5-9:30 p.m. (Both ending times are last order times Closed Wednesdays (unless it is a national holiday or the day before a national holiday). Note: Children ele any schor age and younger may enter only on Sunday and holiday nights. Tokushima lotus root man with shark fin sauce ¥750



## Bar time for adults in an old house.

The kura (storehouse) of an old house made with tiles was renovated in a modern style. You can enjoy over 50 kinds of sake carefully selected by the owner in a calm atmosphere at the single-plank counter. You may want to drink craft gin, which has been garnering attention recently! ≥2-13-25 Kudo, Oji-cho, Kitakatsuragi-gun 6 p.m.-2 a.m. (closes at 12 a.m. on Sundays) Closed Mondays.



18

#### Japanese side dishes and sake from Nara.

This establishment offers over 40 kinds of sake from all over Japan including local sake from Nara. You can enjoy sake with various appetizers such as stewed Japanese beef tendon and tatsutaage made using more than 10 kinds of spices. The well-stewed oden also is delicious.

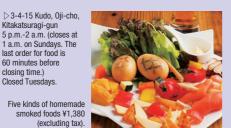


The Ikaruga specialty tatsutaage is ¥590. Stewed Japanes beef tendon



#### Delicious seasonal craft beer.

The owner, who studies craft beer, serves a total of 10 kinds of Japanese and overseas beers. All come fresh from a cask! It's fun to drink and compare various brands of rich, sharp, bitter and sweet beer





#### Painstakingly prepared Italian cuisine.

Even the sauce and broth are made by hand using homegrown vegetables and carefully selected seasonal ingredients. First, pay attention to the daily menu on the blackboard. You'll be tipsy from the appetizers such as pate and pickles and the wine.

>2-3-16 Oji, Oji-cho, Kitakatsuragi-gun 5 pm.-1 a.m. (last order) Closed Sundays

> Appetizer sampler ¥980 (excluding tax).



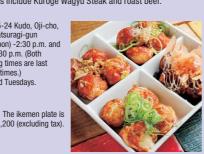


#### This eatery offers various flavors of takoyaki.

The shop's concept is "enjoy alcohol and Grade B gourmet food together." The takovaki it prides itself on comes in 38 flavors such as salt & sesame, and salt & garlic! Other popular dishes include Kuroge Wagyu Steak and roast beef

⊳3-5-24 Kudo, Oji-cho, Kitakatsuragi-gun 12 (noon) -2:30 p.m. and 5-11:30 p.m. (Both ending times are last order times.) Closed Tuesdays

¥1,200 (excluding tax



(19)



#### Cheap, fresh seafood dishes

Fresh seafood delivered directly from the market is used to prepare sashimi, grilled fish, fried foods, simmered foods, tempura hot pots sushi and more. For starters, you can have Japanese sake from breweries in Nara and assorted sashimi.

≥2-7-14 Oji, Oji-cho, Kitakatsuragi-gun 4 p.m.-12 a.m. (midnight) (closes at 12:30 a.m. on Fridays and Saturdays Both ending times are last order times.) Closed irregularly Neo Assorted Sashimi

(Neo Taishu Mori) ¥980 for two peopl (excluding tax



[Chicken dishes]

#### Charbroiled chicken.

Broiled chicken, a specialty of Miyazaki Prefecture, is made by engulfing chicken meat in large flames and grilling it until it's juicy and a good amount of the fat has dripped off. You'll be charmed by charcoal aroma of the soft chicken meat and the stirring performance

25

≥2-7-1 0ji, 0ji-cho, 5-11:30 p.m. (last order) Closed irregularly

Famous broiled chicke ¥820 (excluding tax)

# 10 restaurants serving lunch and snacks in Oji.



This is a Western-style bar where you can enjoy spicy Hamburg steaks, pizza, fresh pasta, curry and more. The

Western food and wine in the davtime!















## Cakes that will make you smile.

This cake shop is outside the ticket gate of Kintetsu Oii lunch menu with assorted Western dishes is popular. Combine



>3-4-20 Kudo, Oji-cho, Kitakatsuragi-gun (Outside the ticket gate of Oii Station of the Kintetsu Ikoma Line) 11 a.m.-10 p.m. (closes at 7 p.m. on Sundays) No holidays.

> Yukimaru ¥400. Limited to 20 per day



The roux combines the richness of onions stir-fried over low

heat for a long time, the flavor of secret spices and the depth

of fruit sauce. It comes with coffee or vanilla ice cream.

# 雪丸茶屋 [Cafe]

## This Japanese tea specialty café has a parfait made with tea.

You can drink Japanese tea made with a teapot right next to Darumaji Temple. The hojicha parfait, which is the most popular, contains hojicha jelly, soft-serve ice cream and red bean paste. It's topped with Yukimaru shortbread (or wafer cake filled with bean iam).



Curry with a cutlet ¥950 A sunny-side-up egg topping is ¥60

▷B1F, Oji Alpha Building, 2-7-4 Oji, Oji-cho,

11 a.m.-2:45 p.m. and

5-8 p.m. (Both ending

Available only while

Closed Wednesdays

supplies last )

times are last order times

Kitakatsuragi-gun





#### Chewy bagel sandwiches

This homemade bagel cafe pursues perfection of texture and taste with the aim of creating "bagels for eating as sandwiches." You can choose between plain, black sesame and basil bagels. They also sell American antiques





This is a cafe where you can relax while looking at the streetscape. Its baked curry is popular. Cheese is placed on top of the rice and the roux before the dish is baked Adjacent to the cafe is Miracle Shop Ichigo, which sells

Yukimaru merchandise and handmade articles. ▷ 5F, Liebell Oji East Building, 2-2-1 Kudo, Oji-cho, Kitakatsuragi-gun 10 a.m.-4 p.m. (last order) Closed Wednesdays



Station Yukimaru is a cake of milk panna cotta strawberry Bavarian cream and green tea sponge cake wrapped in qvuhi. The face of Yukimaru is drawn with chocolate.



13

hoiicha parfait is ¥750



[Soba noodles]

### Fresh buckwheat noodles milled by hand with a mortar.

This is a handmade soba restaurant at the foot of Mount Myojin that is operated by a married couple and serves soba by reservation only. Each day they stone-grind a day's worth of Japanese buckwheat flour. Their featured meal comes with side dishes made with seasonal vegetables, soba tofu and soba pudding



Shoko-zen ¥1,850.









#### Enjoy peaceful scenery while eating curry.







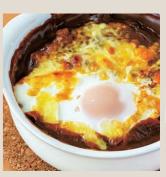


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Stickers ¥260 eac Hand towels ¥740



### PARADISE **BURGERS** PARADISE BURGERS [Hamburgers]



#### A hamburger made with 100% Saga beef.

This restaurant has around 10 kinds of burgers including the popular avocado cheese. The patties are made using Saga beef, which is fatty and has a good balance of flavors. It is placed inside a specially ordered natural yeast bun that is crispy on the outside and fluffy on the inside

⊳1F, Oji Alpha Building, 2-7-20 Oji, Oji-cho, Kitakatsuragi-gun 12 (noon) -2 p.m. and 5:30-11 p.m. (Both ending times are last order times.) Closed Sur

> An avocado and chees hamburger is ¥1.100



12



#### cafe+studio flat cafe+studio flat [Cafe]

#### Watch the trains through the window and spend some leisurely time

This cafe is in a studio where customers can do yoga and stretch. You can relax while drinking coffee made with high-quality beans. The sandwiches made using fresh seasonal vegetables are healthy.

>2F, Kawahara Building 4-16-30 Hatakeda. Oji-cho, Kitakatsuragi-gun 9:30 a.m.-5 p.m. (Last order. Opens at 8:30 a.m. on Saturdays and Sundays.) Closed Tuesdays and Wednesdays.

> Sandwich plate ¥660 Available from 11 a.m until the last orde





#### il caffé Morita イル カフェ モリタ [Restaurant]



#### A restaurant that prides itself on its vegetables.

Enjoy a beautiful weekly lunch special made using organic, and low-chemical vegetables from Nara Prefecture, as well as rare vegetables. After your meal, relax with a cup of home-roasted coffee blended with five kinds of beans

>2-6-25 Myojin, Oji-cho Kitakatsuragi-gun 11 a.m.-2:30 p.m. and 6-8 p.m. (Both ending times are last order times Reservations required for dinner time.) Closed on Mondays and the fourth Tuesday of the nonth.

> Set B which includes an appetizer, main dish and dessert, is ¥1,500

